



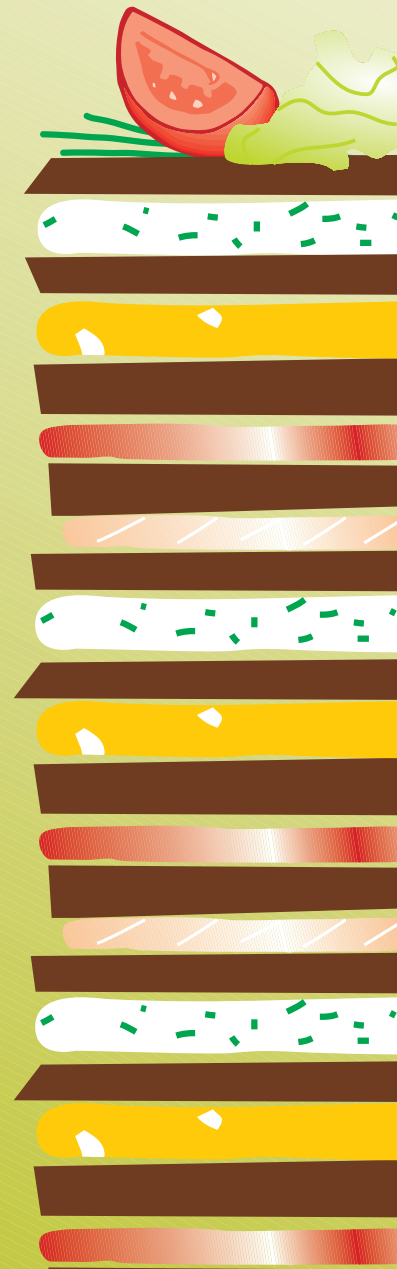
IREKS
PUMPER
NICKEL



Mix for the efficient production of German pumpernickel-style bread



WITHOUT
HOT SOAKED GRAIN
WITHOUT



IREKS



IREKS PUMPER NICKEL

Product and processing advantages:

- simple, efficient production of dark coarse rye bread
- time saving, as the hot soaked grain is not necessary
- especially long consumption freshness
- pleasant, slightly sweet taste



Recipe:

IREKS PUMPERNICKEL	10.000 kg
Water (55 - 60° C), approx.	7.500 l
Instant yeast*	0.010 kg
Total weight	17.510 kg

*Add the yeast during the last 5 minutes of the mixing time.

Mixing time:	30 minutes slow. Add the yeast to the dough during the last 5 minutes of the mixing time.
Dough temperature:	29 - 32° C
Bulk fermentation time:	120 minutes
Scaling weight:	depending on toast tins (2 cm below top edge)
Final proof:	approx. 120 minutes After the proof (dough should fill the tin well), place the lid on the top.
Baking temperature:	180° C, dropping to 140° C, giving steam
Baking time:	3 hours* (core temperature: 94° C)
Instructions for use:	After the bulk fermentation time, mix the dough for approx. 5 minutes once again. Work off with water. Press the dough into greased tins and smooth the surface with a dough scraper.

* depending on the weight of the dough



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